

SOEURS
MENU

CANTINE & COFFEE SHOP

THE HISTORY OF SOEURS, IS ABOVE ALL A FAMILY STORY...

Two sisters, Emilie & Mathilde, surrounded and supported by a family team, and having the ambition to create a warm and friendly place, to taste their healthy, organic, gourmet, and home-made products.



We pay attention to the quality of our products.
They all come from organic farming,
we only select fruits and vegetables from the season, as
close as possible to the producers and to nature.




LUNCH

TAKE AWAY

EAT - IN



THE STARTERS

SOUP OF THE DAY 30cl*  	4€	6€
BOL OF SEASONAL VEGETABLES  	4€	6€

THE DISHES

DISH OF THE DAY*	11,50€	13,50€
SWEET POTATOES, ROASTED FETA CHEESE, FRIED EGG 	11,50€	13,50€
Slice of sandwich bread, omelette, onions and pan-fried mushrooms, béchamel sauce, emmentale cheese With seasonal vegetables		
ASIAN BOWL 	11,50€	13,50€
Spaghettis, grated carrots and cabbage, coriander, mint, smoked tofu, peanuts, sesame seeds. Lemon, soya, and olive oil sauce		
QUICHE OF THE DAY	11,50€	13,50€
With seasonal vegetables		
SEASONAL BOWL  	11,50€	13,50€
Baby Spinach, carrots, cabbages, baked new potatoes, baked broccoli & cauliflower, smoked tofu, apple, pomegranates, seeds, almond. Vinaigrette sauce		
ASSIETTE DU JARDIN 	11,50€	13,50€
Green salad, crudité, soft boiled egg, roasted feta cheese, almond, sesame and poppy seeds. Vinaigrette sauce		
AVOCADO & LENTIL SALAD  	11,50€	13,50€
Green salad, Green Puy lentil salad, carrots, red onions, endives, avocado, parsley, seeds, almond. Vinaigrette sauce		

In option : tuna (+2€), sardines (+ 2€), egg (+1€), feta (+1€)

 Vegan or vegan option  Gluten free

*check the board

FORMULES MIDI

	TAKE AWAY	EAT -IN
SOUP 50cl + BOWL OF SEASONAL VEGETABLES + BREAD	12,50€	14,50€
STARTER + DISH	14,50€	16,50€
DISH + DESSERT	14,50€	16,50€
STARTER + DISH + DESSERT	18€	20€
Cereal bread roll	0,40€	
ADD A HOT DRINK TO YOUR MENU		+2€
Specialty coffee : filter coffee, espresso, americano		
Tea d'exception		
Infusions		
ADD A SQUEEDED JUICE TO YOUR MENU		+3,50€
check the board - 20cl		

LES DESSERTS

TARTELETTE OF THE DAY	4€
CAKE OF THE DAY	4€
CHOCOLAT CAKE 	4€
COOKIES	4€
COCONUT CREAM AND CHIA SEED, FRUITS  	4€
FRESH FRUITS SALAD  	4€
COTTAGE CHEESE & applesauce or chesnut cream 	4€
RICE PUDDING 	4€
APPLE CRUMBLE	4€
PANNACOTTA 	4€
GRANOLA  Cottage cheese or soya yoghurt with granola and seasonal fruits	4€

Desserts vary daily,
see the daily selection in the counter.

COLD DRINKS

JUICE OF THE DAY	4,50€
+ SPIRULINE SHOT	+1€
Mixt : spiruline, guarana, acérola	
SQUEEZED ORANGE JUICE	4€
ICED TEA 20cl	3€
HIBISCUS MINT 20cl	3€
COLA ZÉRO 33cl	4€
LIMONADE BIO 33cl	4€
PLAIN OR SPARKLING WATER 50cl	2,50€

HOT DRINKS

SPECIALITY COFFEE

ESPRESSO	2,50€
DOUBLE ESPRESSO	3,50€
AMERICANO	3€
CAPPUCCINO	4,50€
LATTE, CHAÏ LATTE, MOGGA CHA LATTE	4,50€
FILTER COFFEE MOCCAMASTER	3€
HOT CHOCOLATE	4,50€

TEA D'EXCEPTION ASTHÉYA

• Green tea (sensha, jasmin)	4,50€
• Black tea (Chaï massala, darjeeling, Fruits rouges, earl grey)	4,50€

<u>INFUSIONS</u>	4,50€
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ALCOHOLS

	The glass	The bottle
WHITE WINE	5€	22€
BLOND BEER 33cl		6€



Our dishes are homemade, on the spot, and based on raw produce. Our menu changes regularly with the seasons.

Our kitchen regularly uses the 14 recognized allergens.

Prices include taxes and service.

IL N'Y A POINT DE RECETTE POUR
EMBELLIR LA NATURE.
IL NE S'AGIT QUE DE VOIR.

Auguste Rodin



Sœurs Paris



Sœurs Restaurant



sœurs_restaurant

27 Rue Cambacérès 75008 Paris

Lundi au Vendredi

8h - 15h